

Gettysburg Compiler.

THE COUNTY VOTE-HANDSOMES FIGURES.

In the hurry, last week, of collecting and putting in type the county returns, several errors crept in. They are therefore reprinted, in a corrected form, below.

It will be seen that the lowest Democratic candidate has the handsome majority of 480—John Spangler for Sheriff, against whom the heaviest fight was made. It is the largest majority given a sheriff since the county became Democratic, in 1851.

The majorities for the several Democratic candidates average unprecedentedly high, as witness:

Pershing, 521; Hollister, 527; Springer, 481; King, 531; Miller, 521; Ziegler, 525; Lewis over Worley, 713; Lewis over Fowey, 560; Numerick over Fowey, 561; Gauthier, 541; Brown over Hunt, 553; Brown over Eckenrode, 500; Dicks over Hunter, 503; Dicks over Eckenrode, 503; LaFeyo, 521.

Worley's vote exceeds that of Fowey, 27; Hunter's that of Eckenrode, 7. Messrs. Worley and Hunter are therefore elected Commissioner and Auditor on the Republican side under the new system.

Official Vote—Nov. 2, 1875.

GOVERNOR, STATE TREASURER AND SHERIFF.

STATE TREASURER.—John C. Thompson, \$1,000.

SHERIFF.—John C. Thompson, \$1,000.

CLERK OF COURTS, REGISTER AND RECORDER AND TREASURER.

REGISTER AND RECORDER.—John C. Thompson, \$1,000.

TREASURER.—John C. Thompson, \$1,000.

CLERK OF COURTS, RECORDER AND RECORDER.

RECORDER.—John C. Thompson, \$1,000.

THURSDAY, NOV. 11, 1875.

FARM AND GARDEN

POINTS OF A JERSEY.

The Royal Jersey Agricultural and Horticultural Society gives a valuable scale of points, which are recognized as the standard for Jersey cows and heifers. And though there is still some discussion as to the proper color for Jerseys, that of itself is not a point of material importance. In England, just now, the fashionable color is a dun-color, but it seems harder to determine which is, than which is not, the proper color. As will be observed, color is not included in the scale of points given below:

1. Head—Small, fine and tapering.
2. Cech—Small.
3. Throat—Clean.
4. Muzzles—Fine, and encircled by light-colored.
5. Neck—High and open.
6. Horns—Smooth, compact; not too thick at the base and tapering.
7. Ears—Small and thin.
8. Eyes—Of a deep orange color within.
9. Hide—Full and plump.
10. Neck—Straight, fine, and placed lightly on the shoulders.
11. Chest—Broad and deep.
12. Barrel—Deep, broad and deep.
13. Well ribbed home, having but little space between the last ribs and hip.
14. Back—Straight from withers to top of the hip.
15. Back—Straight from the top of the hip to the setting on of the tail.
16. Tail—Fine.
17. Tail—Hanging down to the hocks.
18. Hide—Thin and movable, but not too loose.
19. Hide—Covered with fine, soft hair.
20. Hide—Of good color.
21. Fore-legs—Short, straight and fine.
22. Fore-arm—Swelling and full above the knee.
23. Hind-quarters—From the hock to the point of the rump long and well filled up.
24. Hind-legs—Short and straight (below the hocks) and bones rather fine.
25. Hind-legs—Squarly placed; not too close together when viewed from before.
26. Hind-legs—Not too close in walking.
27. Hoofs—Small.
28. Under—Full in form; i. e., well in line with the belly.
29. Under—Well up behind.
30. Testes—Large and squarely placed, behind well up.
31. Milk Vessel—Very prominent.
32. Growth.
33. General appearance.
34. Condition.
35. Points.

LENTH OF ROOTS.—Prof. W. J. Beal, of the Michigan Agricultural College, furnishes the *Country Gentleman* with the following interesting facts, mostly the result of his own examinations, in relation to the length of roots in plants and trees:

The soil has much to do with the length and number of roots. In light, poor soil, I find roots of *Juniperus* four feet below the surface. People are apt to underestimate the length, amount, and importance of the roots of the finer grasses, wheat, oats, &c. Some roots of clover and Indian corn are large enough to be seen by all on slight examination. A young wheat plant, when pulled up, only shows a small part of its roots. They go down often four to six feet. It needs very careful examination to see what clover and Indian corn have any more weight of roots than *Juniperus*. They probably do not contain more. The roots of a two-year-old peach-tree in light soil were found seven feet long, and gravelly soil, just as turnips and parsnips are plucked. On this point Mr. Hyde says: "They will keep splendidly through the winter dried up, and must be used speedily in the spring after they are dug out, as they will rot soon after exposure to the sun and air. In order to dry apples, select some dry soil where there is no possibility of water filling the pit, and dig a hole three or four feet deep, and of any required size, place some clean dry straw on the bottom, and on this the apples to the depth of two feet, covering the whole with a layer of straw and then a layer of dry earth, raising the latter above the general level of the ground and shaping it roof fashion, so that it will shed rain. The apples will come out in the spring as crisp as cabbage when picked in this way."

COVERING STRAWBERRIES.

Often there is much said, and even written, at this season of the year, about covering strawberries; and many persons are inclined by what they read to act so as to heartily regret it when spring comes around. We have known people to act on this suggestion, and cover their strawberry beds with matting, and find the whole completely rotten in the spring. And yet a little common sense, with the right kind of material, is not a bad thing. If the plants are entirely uncovered the leaves are browned and often destroyed; while it may have been noted by every observant gardener that the best fruit comes from plants that have managed to keep their leaves bright and green till the spring flowers appear. And this is why covering with the right kind of material is not a bad thing. If the plants are entirely uncovered the leaves are browned and often destroyed; while it may have been noted by every observant gardener that the best fruit comes from plants that have managed to keep their leaves bright and green till the spring flowers appear. And this is why covering with the right kind of material is not a bad thing.

TO SUCCESSION MEAT.—It is always important to know how to choose meat in the strawberry crop. As we have remarked, when the leaves are browned the crop is small; but when the snow covers the plants all the winter long, they come out in the spring in the best state.

But we cannot always depend on the snow. It does not always come, or continue in a regular way. So if some light material can be put over the plants, that will not smother or rot them, and yet will be just enough to make a shade from the winter sun and to screen from frosty winds, it will be doing a good turn for the strawberry plant. Manure is bad. There is nothing like straw or manure, but it is not good, and the Turkish animal has probably been fed on straw.

TO MAKE HATE CURE.—The method employed by professional workers in hair is as follows: Wet the hair to be curled, wrap it smoothly around a cylindrical stick or tube of proper size, tie it in place, then put it in water and boil it two or three hours, remove it from the boiler, wrap it carefully in a newspaper, and take it in a moderate oven for an hour. Thus treated, it will stay in curl permanently.

ONE WHO WHISTLES IS A GOOD WORKMAN.

yields profit from sheep. One might as well look for wheat quotations when they talk about the profit of farming.

Sheep on a farm yield both wool and mutton. They multiply with great rapidity. They are the best of farm scavengers, "cleaning a field" as no other class of animals will. They give back to the farm more in proportion to what they take from it than any other animal, and distribute it better with a view to the future fertility of the soil. Prove this? There is no need of proof to those who have kept sheep, and know their habits and the profits they yield. To prove it to those who have not, the experience is necessary they should try the experiment or accept the testimony of an experienced shepherd.

But the live stock of a farm should not necessarily be exclusively cattle, horses, swine, have their respective places in the farm economy. How many of each to keep is a question that healthy, character of meadows, kind of soil, predisposition, taste and skill of the husbandman must decide. But one thing ought not to be forgotten—that the more stock a man keeps on his farm, the more grass and grain he ought to, and if properly managed it will grow. The rates of increase will correspond with the business tact, technical and practical knowledge and skill of the husbandman.—*New York Herald*.

COMPARISON OF BREEDS OF PIGS.—Isaac Lynde, of Ohio, wrote to the *Piglet World*, a year ago, that on the 1st of September took ten pigs, each of two breeds, each within a week of being six months old, and placed them in yards forty feet square, and comfortable houses. For this next six months he kept an account of their food and egg production, with the following results:

The dark Brahmins ate 2004 quarts of corn, oats and wheat screenings; laid 65 eggs, and weighed 70 pounds. The Duroc Javas ate 400 quarts, laid 50 eggs, and weighed 72 pounds.

The Gray Dorkings ate 2001 quarts, laid 121 eggs, and weighed 50 pounds. The Hounds ate 210 quarts, laid 78 eggs, and weighed 45 pounds.

The Leghorns ate 2314 quarts, laid 90 eggs, and weighed 63 pounds.

It will be seen that the Leghorns laid the greatest number of eggs with the smallest weight.

HOW EASILY BUTTER IS SPOTTED.—A Farmer's Wife writes: "Of all the products of the farm, butter is most liable to be tainted by noxious odors floating in the atmosphere. One people had some very bad in the cellar, from which a little blood flew out, and was neglected until it commenced smelling offensively. The result was, that a jar of butter which I was packing, smelled and tasted like spoiled beef."

Another reader of the *Observer* writes that, "there was a pool of dirty, stagnant water a few hundred feet from their house, from which an offensive odor would be borne on the breeze directly to the milk room, when the wind was in a certain direction; the result of which was that the cream and butter would taste like the disagreeable odor coming from that pond. As soon as the pond was drained, we had no more damaged butter."

THE HOUSEKEEPER.

KEEPING APPLES THROUGH THE WINTER.—Mr. Alexander Hyde, a well-known agriculturalist of Massachusetts, recommends to the New York Times some useful suggestions in regard to keeping apples through the winter. One method is to wrap each apple in a bit of old newspaper, the paper serving both to keep out the air, and prevent the apples from bruising in transportation. A method more effectual still is to fill the barrels nearly full of apples and then put in some dry sand or powdered plaster and shake it down gently. This will fill up all the interstices between the apples and keep them fresh indefinitely. Another mode is to dip the apples in some dry sand, or gravelly soil, just as turnips and parsnips are plucked. On this point Mr. Hyde says: "They will keep splendidly through the winter dried up, and must be used speedily in the spring after they are dug out, as they will rot soon after exposure to the sun and air. In order to dry apples, select some dry soil where there is no possibility of water filling the pit, and dig a hole three or four feet deep, and of any required size, place some clean dry straw on the bottom, and on this the apples to the depth of two feet, covering the whole with a layer of straw and then a layer of dry earth, raising the latter above the general level of the ground and shaping it roof fashion, so that it will shed rain. The apples will come out in the spring as crisp as cabbage when picked in this way."

PRINCIPLES OF HATE CURE.—The *Herald of Health* gives this remedy for what ails us: a great many people, especially those who have a florid complexion and are much in the sunlight; but the following washes are not only harmless, but very much the best of anything we know: Grate horseradish fine, let it stand a few hours in buttermilk, then strain and use the wash night and morning. Or squeeze the juice of a lemon into half a goblet of water and use it as a wash. He also prescribes a decoction of the root of *Onoclea* in water, and the leaves of the *Urtica* in vinegar.

GRAINING.

ONE SPECIALIST IN THE BUSINESS.—He is the first to whom I ever spoke, and he is the best.

JOHN G. BLATCHLEY,

COUNTY SURVEYOR,

PHILADELPHIA, PA.

AND OTHERS.

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